

# STELO

AT PIERRE'S

---

## DEGUSTAZIONE CHEF'S TASTING MENU

\$95 PER PERSON // \$58 VINO MATCH

Cows' Milk Burrata,  
Local fig paste, 8yr balsamic, prosciutto,  
olive oil, sourdough focaccia

*2023 Stefano Lubiana, Sauvignon Blanc, Coal River, TAS*

Tortellini en Brodo  
Egg pasta filled with Parmigiano Reggiano,  
Prosciutto di Parma, Mortadella, served in chicken broth

*2021 Livon, Pinot Grigio, Collio DOC, IT*

Agnello Arrosto  
Roasted Local Lamb, pressed slow-cooked lamb neck  
Yorktown Organics butternut pumpkin, cavolo nero, lamb sauce

*2019 Pizzini 'L'Aquila' Nebbiolo, King Valley, VIC*

Limone Torta  
Lemon curd tart, torched

*2020 Pressing Matters R139, Riesling, TAS*

---

### ADD ONS

Moulting Bay Lease 65 Pacific Oysters 28

Tamar Valley Truffles +20 per course

Roasted Brussels sprouts, salsa verde +15

Tasting menu for whole table, adjustments can be made for allergies and special diets

Please tell us about your allergies when ordering.

Card payment fee 1.1%